



ANGOVE

McLAREN VALE



THE MEDHYK | SHIRAZ | 2020 | McLAREN VALE

Angove Family Winemakers is a fifth-generation family owned and operated winery and distillery dedicated to crafting super premium and single vineyard wines from their organic vineyards in McLaren Vale, together with diverse organic wines and spirits from some of Australia's great wine growing regions.

VINEYARDS

The fine sands of Blewitt springs gave us some lovely fruit from vines planted in the 1940's. Roots deep in the sand on a west facing slope shows the fine flavours typical of the region. The Railroad vineyard just outside Willunga has some ancient vines grown in Biscay clay and provides the fruit heart of this wine, the vineyard always excels in hot years as the heavy clay retains moisture long into the season. Our own certified organic and biodynamic Warboys Vineyard gives the final wine depth and texture, the chalk hill and deep loamy soils providing complexity.

VINTAGE | GROWING SEASON

Bushfires in December and January in the Adelaide Hills and Kangaroo Island threatened to impact McLaren Vale. Some smoke in the air did not affect grapes as the timing, before veraison, meant the grapes did not absorb any flavour. 2019-2020 growing season was very dry. High winds in October and November during flowering lead to bad fruit set and this, coupled with the dry growing season, resulted in a very low crop especially in the old vine parcels that contribute to this wine. Small parcels of highly concentrated grapes were picked late February and continued into the first week of March.

VINIFICATION

All batches of grapes were kept separate during vinification. Handpicked and hand sorted the fruit was treated differently depending on the vineyard from whence it came. The spicy rich fruit from our certified organic and biodynamic Warboys Vineyard had 15% whole bunches added to the ferments to complement the structure and rich tannins the vineyard gives. Grapes from Blewitt Springs were destemmed but not crushed allowing thousands of whole berries to create many tiny ferments within the whole batch. Whilst fruit from the ancient vines grown on Willungas black crackling Biscay clay were destemmed and crushed to expose their lush rich heart. Basket pressed to French Oak puncheons the final assemblage was made in early October 2021. Bottled without fining or filtration.

STYLE | PALATE

Smooth plum and blackberry fruit, a hint of dark chocolate is laced with French oak and complex tannins. Medium to full bodied wine which demonstrates elegance and power. This wine will continue to reward cellaring for many years.

VARIETAL

100% Shiraz

REGION

McLaren Vale

DOZENS MADE

2231

CELLARING

2040

WINEMAKER

Tony Ingle

FOOD MATCH

Slow roasted beef brisket, scalloped potatoes, dill carrots

ALCOHOL

14.5%

RS

<2 g/L

pH

3.59

TA

6.5 g/L

